

# Red Velvet Cupcakes

★★★★★ Rated 5.0 stars by 1 users

## Category

Baking

## Prep Time

15 minutes

## Servings

18 Cupcakes

## Cook Time

22 minutes

How to Make Red Velvet Cupcakes



## Ingredients

### Dry Ingredients

- 2 ½ cups all-purpose flour
- 1 ½ cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cocoa powder

### Wet Ingredients

- 1 ½ cup vegetable or canola Oil
- 1 cup buttermilk
- 2 large eggs
- 1 teaspoon vinegar
- 1 teaspoon vanilla extract

## Directions

1. Preheat oven to 375°F and line a muffin tin with cupcake liners.
2. In a large mixing bowl, combine your flour, sugar, baking soda, salt, and cocoa powder and whisk together.
3. Use the mixing bowl from your stand mixer and combine the eggs, oil, buttermilk, vanilla, vinegar, and red food color and mix until smooth.
4. Divide batter into liners and bake for 18-20 minutes. Cool completely.
5. Ice cupcake with your favorite cream cheese frosting, or use my frosting recipe
6. Frost cupcakes and enjoy!

2 tablespoons red food

- color (I prefer McCormick brand)

---

## Recipe Note

## Tips for Success

**Room Temperature Ingredients:** Ensure your buttermilk and eggs are at room temperature for a smooth batter.

**Don't Overmix:** Overmixing can make the cupcakes dense. Mix just until combined.

**Test for Doneness:** A toothpick inserted in the center should come out clean or with a few moist crumbs.

## Decorating Tips

Use a medium star or round tip to ice your cupcakes (Piping tip #824, #825)

Use the crumbs of one of the cupcakes to top your cupcakes

Top cupcakes with chopped pecans to make these cupcake taste even better.

Sweetness Society Store Tools: [Cupcake Scooper](#) | [Cupcake Liners](#) | [Cupcake Pan](#)